



PURETÉ

1er CRU BRUT NATURE

This Champagne Pureté, which is not dosed when it is disgorged, is distinguished by a stripped down authenticity. The detail and the integrity of this Champagne are as impressive as they are precise.

CUVÉE : Champagne Pureté Brut nature
SOIL : Cumières

BLEND : 50% of the year 2015 and 50% perpetual reserve started in 1970

DOSAGE REGIME : 0 g/l
FORMATS : bottle

VINIFICATION :

Harvested and sorted by hand. Traditional Coquard wine press. Plot-by-plot vinification in temperature-controlled enamelled steel vats; reserve wine partly kept in oak casks. Avoidance of malolactic fermentation.

TASTING :

The pure expression of the Pinot Meunier delivers fruit and fullness, with finesse and elegance provided by the accompanying grape varieties. The perfect ripeness of the grapes gives this brut nature a spicy, iodised and smooth side that is punctuated by a pleasant freshness.

PAIRING :

Undosed Champagne is always perfect as an aperitif, but when sampled with a few oysters, it will transcend the iodine hints of the shellfish. Its sleek frame cries out for a cuisine that respects unadulterated flavours, without artifice. Last but not least, perfectly mature brie from Meaux will provide it with a pleasant companion at the end of a meal.

PRESS REVIEWS

2020 – Guide RVF : 90/100
décembre 2020 – Magazine le point : 17/20
décembre 2020 – A.Galloni – USA : 90/100
2019 – Guide RVF : 15/20
2019 – Guide Bettane et Desseauve : 15.5/20
2018/2019 – Guide Tyson Stelzer – Australie : 92/100
2018 – Guide Gault Millau : 16/20
Wine Advocate – USA : 90/10
Vinum – Allemagne : 17.5/20



CHAMPAGNE GEOFFROY

PROPRIÉTAIRE - RÉCOLTANT - ÉLABORATEUR



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